

# DINNERLY



## Chinese Barbecue Pork Burger with Cabbage Slaw and Cucumber



25 minutes



2 Servings

Give burger night an Asian twist! We've filled soft milk buns with juicy pork patties seasoned with Chinese barbecue spices. Load up with crunchy slaw and cucumber ribbons and dig in!



### WHAT WE SEND

- 200g green cabbage
- 1 carrot
- 1 Lebanese cucumber
- pork mince
- 10g Chinese barbecue seasoning<sup>1,6,17</sup>
- 2 milk buns<sup>1,3,6,7</sup>

### WHAT YOU NEED

- 2 garlic cloves
- 1 tbs vegetable oil
- 2 tbs mayonnaise<sup>3</sup>
- 2 tsp white vinegar

### TOOLS

- mandoline (optional)
- julienne peeler or box grater
- vegetable peeler
- medium frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 825kcal, Fat 48.0g, Carbs 52.2g, Proteins 40.1g



#### 1. Prep ingredients

Thinly slice the **cabbage** with a mandoline or sharp knife (see Kitchen notes). Crush or finely chop **2 garlic cloves**. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Peel the **cucumber** into ribbons with a vegetable peeler.



#### 2. Shape patties

Put the **pork mince**, **garlic** and **Chinese barbecue seasoning** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 2 equal patties, slightly larger than the base of a bun.



#### 3. Cook patties

Preheat the grill to high. Heat **1 tbs vegetable oil** in a medium frypan over medium heat. Cook the **patties** for 4 mins each side or until browned and cooked through. Remove the pan from the heat.



#### 4. Toast buns

Meanwhile, cut the **buns** in half. Put on an oven tray, cut side up, and grill for 1-2 mins until lightly toasted. Put **2 tbs mayonnaise** and **2 tsp white vinegar** in a large bowl, season with **salt and pepper** and whisk to combine. Add the **cabbage** and **carrot** and toss to coat.



#### 5. Serve up

Layer the **bun bases** with the **patties**, **cucumber** and **half the slaw**. Sandwich with the **bun tops** (see Kitchen notes), serve with the **remaining slaw** and enjoy!



#### 6. Kitchen notes

Get super-thin cabbage with a mandoline or use slow, fine strokes with a large sharp knife. The result is perfect for slaw – light, crisp and easy to eat. ~ If you love mayonnaise as much as we do, spread a little extra over the bun tops.